

EATING IN AT TUDOR COTTAGE, Winter to Spring, 2018

**Meals are available by arrangement with Louise during Winter and Spring
(October to April) only**

One Course: £15.00 per head

Two Course Meal: £23.00 per head

Three Course Meal: £28.00 per head

All meals include coffee or herb tea and chocolates

Please order one meal (i.e. the same menu) for two people:-

Starters

Homemade Beetroot Soup with a hint of Thai spice

Antipasti platter with Parma Ham, Salami and Buffalo Mozzarella, Roast Tomato, Roast Peppers, Asparagus, Avocado and Winter Salad Leaves

Warm Smoked Haddock and Orzo Gratin with Melting Taleggio and Leek

Hot and Cold Smoked Salmon with Warm Garlic Tiger Prawns and Caramelised Roast Garlic Dressing

Tudor Cottage Potted Prawns, Baby Leaves and Toasted Homemade Bread

Oriental Beef Carpaccio

Warm Ham Hock and Parmesan Gratin

Main Courses

Baked Swedish Fillet of Salmon served with Crème Fraiche and Fresh Herbs

Baked Loin of Cod with Watercress Sauce

Loin of Haddock rolled in Smoked Pancetta with Wilted Spinach

West Country Lamb Cutlets marinated with Garlic and Rosemary

Slow Cooked West Country Lamb with Isle of Wight Black Garlic

Meltingly Tender Neck Fillet of Lamb Braised with Dorset Vegetables

Tenderloin of Pork with Madeira, Mushrooms and Smoked Bacon

Breast of Chicken Stuffed with Soft Cheese and wrapped in Pancetta

Breast of Chicken with a Creamy Gently Spicy Chili Sauce

Gratin of Roast Dorset Vegetables, Chick Peas and Tomatoes (v)

All main courses are served with a selection of vegetables (or a salad if you prefer)

Puds

Creamy Lemon Posset topped with Red Berry Compote

Winter Eton Mess with Poached Plum and Blueberries

White Chocolate Pots with Raspberries and Honey Drizzle

Warm Chocolate Chip Cookie Dough Pots topped with Homemade Vanilla Ice Cream

Mango and Passion Fruit Meringue Flummery with Mascarpone Cream

Dorset Moonshine (Bread and butter pud. with a hint of lemon)

Warm Dorset Apple Cake with Caramelised Apple and Clotted Cream

Plum Crumble with Homemade Ginger Ice Cream

- **Please order one menu (the same meal) for your party**
- **Please order your meal in advance and let Louise know what you would like to eat before your visit if possible**
- **Bring your own wines; Louise will do any necessary chilling for you**
- **Please let Louise know if you have food allergies and be aware that nuts are used in the kitchen**
- **Meals are available two or three times a week. Inevitably there will be evenings when meals cannot be available. It would be helpful if you could give Louise as much notice as possible when you would like to eat in.**